CECCONI'S

CICHETTI		WOOD OVEN PIZZA	
Meatballs, tomato sauce, basil	18	Olives, capers, tomato & basil pb	22
Baked gnocchi romana, gorgonzola v	21	Buffalo mozzarella,	24
Whipped ricotta, truffle honey, crostini	21	tomato San Marzano, oregano	
Prosciutto, olives, parmesan	28	Spicy salami, mozzarella, mushroom	26
		Plant based sausage pizza artichoke, arugula pb	31
		San Daniele prosciutto, burrata, arugula	34
APPETIZERS		Truffle, goat cheese, zucchini blossom v	60
Chilled tomato and cucumber soup pb	10		
Calamari fritti, lemon, chili, aioli	22		
Burrata, cherry tomato, basil $_{\rm V}$	25		
Grilled octopus, lemon, capers & olives	32	PASTA	
		Bucatini cacio e pepe v	26
		Gemelli kale pesto, peas, rice "bacon" pb	28
CARPACCIO & TARTARE		Rigatoni beef bolognese, parmesan	29
Vitello tonnato, caper berries	26	Gnocchi, tomato, stracciatella, basil v	30
Beef carpaccio, venetian dressing *	28	Agnolotti del plin, truffle & parmesan	51
Ahi tuna tartare, avocado, chili, mint *	30	Spaghetti lobster, chili, tomato, basil	59
Beef tartare, black truffle, quail egg *	33		
SALADS add burrata, chicken, shrimp, salmon 12		WOOD & CHARCOAL	
Butter lettuce, avocado, sherry vinaigrette pb	17	Eggplant parmigiana, wild arugula v	25
Watermelon salad, cucumber, radish, feta v	24	Chicken paillard, rucola & tomato	28
Heirloom tomatoes, zucchini, parmesan v	24	Salmon, broccolini, castelvetrano, pesto	37
Chopped salad, chicken, cheddar, bacon, egg	24	Branzino, spinach, tomato & olives	49
enopped suidd, emeken, eneddur, sucon, egg	21	Filet mignon, potatoes, mushroom sauce	65
		Dover Sole, lemon-caper sauce	74
		Veal Milanese, lemon, sea salt	80
SIDES	all 12		
Fries Roasted rosemary potatoes			

pb plant based | v vegetarian | gf gluten free

Green leaves | Sauteed spinach

Arugula & parmesan | Broccolini, parmesan, chili

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *These food items contain raw ingredients or can be cook to order.

A 20% service charge will be added to groups of six or more.

CECCONI'S

WHITE BY THE GLASS	glass btl	RED BY THE GLASS	glass btl
Vermentino, Maison Vincent, Languedoc, France '19	15 59	Grenache, Maison Vincent, Languedoc, France 19	15 56
Pinot Grigio, Torre di Luna, Veneto '21 O	17 63	Nero d'Avola, Gorghi Tondi, Luce di Luna, Sicily, Italy '19 O	17 64
Gavi di Gavi, Carbone, Piedmont '21	18 68	Malbec, Solar del alma, Mendoza, Argentina '21 O	18 66
Sauvignon Blanc Framingham, Marlborough '21	19 71	Pinot Noir, Dough, Oregon '20 O	19 72
Chardonnay, Perantonie, Veneto '19	21 80	Chianti, Ser Filippo, Tuscany '18 O	21 82
Sancerre, Domaine Raimbault- Pineau, France '21 O	24 93	Cabernet Sauvignon, One Stone, Paso Robles, CA'20 O	22 93
Roero, Arneis Cecu, Piedmont '20	28 105	Cabernet Sauvignon, Newton, Napa Valley, CA '18 O	28 131
Chardonnay, Far Niente, Napa Valley '20	39 179	Brunello, Di Montalciono, Romitorio, Tuscany '17	45 220
SPARKLING	glass btl	ROSÉ	glass btl
Tasi, Prosecco, Veneto, Italy	17 65 19 65	Carignan, Maison Vincent, Languedoc, France '19 Lady A, Provence IGP '21 O	14 59 19 76
Ardevi, sparkling rosé, Veneto, Italy Chandon, Brut, Napa Valley, USANV	19 65 97	Lady K, Coteaux d'Aix en Provence , France 20	19 76 23 86
Moet & Chandon, Imperial Brut, Espenay ,France NV	28 115	Chateau d'Escalans Rock Angel ,Cotes de Provence, France '21	25 97
Veuve Clicquot, Yellow label, Reims, France NV	34 138	Chateau d'Escalans Garrus, Cotes de Provence, France 20	125
Moet & Chandon, Rose'Imperial, Espenay, France NV	35 250	chatead a Escalaris durius, estes de Frovence, marice 20	123
ITALIAN WHITE		ITALIAN RED	
Falanghina, De Falco, Beneventano '21	68	Merlot, La Sinta, 'Col Beato', Lombardy '18	66
Grillo, Tasca, Tenuta Sallier De La Tour, Sicily '20	71	Tenuta L'Impostino, Ottava Rima, Tuscany '18	80
Chardonnay, Terre siciliane, Sicily 20 0	82	Cabernet Franc 'Fiammante', Capua, Tuscany '19	80
Greco di Tufo, De Falco, Avellino '21 O	82	Primitivo, Tormaresca, Apulia 19	80
Vermentino, Guado al Tasso, Tuscany '21	84	Chianti Colli Senesi, Castello Romitorio, Tuscany '19	88
Friulano, Petrussa, Friuli Colli Orientali 20	88	Rosso di Montalcino, Pian Delle Vigne, Tuscany 19	90
Sauvignon Blanc, Petrussa, Friuli Colli Orientali '21	88	Le Volte', Tenuta dell'Ornellaia, Tuscany '20	91
Ribolla Gialla, Blazic, Veneto ′20	90	Super Tuscan, Lo Scuro, Tuscany '19	93
Gavi di Gavi, Black Label, La Scolca '20	145	Nebbiolo, Rivetto, Langhe, Piedmont '19 O	103
Chardonnay, 'Cervaro della Sala', Antinori, Umbria '20	157	Sagrantino, Perticaia, 'Montefalco', Umbria '15	115
		Barbaresco, Prunotto, Piedmont '18	119
		Sassalloro, Biondi, Santi, Tuscany 18	139
		Brunello di Montalcino, Collosorbo, Tuscany '17	157
		Lula, Collosorbo, Toscana rosso, Tuscany '16	169
REST OF THE WORLD WI	HITE	REST OF THE WORLD RED)
Sauvignon Blanc, La Petite Perriere, France 21	72	Gamay, Couvent des Thorins, Moulin-a-Vent, France '19	85
Riesling, Eroica, Columbia Valley, USA '20	78	Shiraz, 'E. Guigal', Crozes-Hermitages, France 18	95
Gruner Veltliner, Raptor Ridge, Oregon USA '19 O	81	Merlot, Textbook, Napa Valley, USA 19	110
Chardonnay, Aslina, South Africa 19	83	Pinot Noir, Gary Farrell, Sonoma USA '19	113
Saint Veran, Domaine du Pierreclos, Burgundy, France '18	95	Cabernet Sauvignon, Frederick, Washington, USA '16	143
Pouilly-Fume', Domaine Bardin, Loire, France '20	95	Cabernet Sauvignon, Heitz, Napa Valley, USA '17	143
Sauvignon Blanc, Merry Edwards, Sonoma USA 19	148	Malbec, Bodega Noemia De Patagonia, ARG '20	160
Chardonnay, Far Niente, Napa Valley, USA '20	179	Tempranillo, Contino Rioja Reserva, Spain 16	174
Puligny-Montrachet, Burgundy, France '19	206	Syrah, Cote-Rotie, Pierre Gaillard, France 19	170
		Cabernet Sauvignon, Inglenook Estate Cask,USA '17	191

O organic | B biodynamic corkage fee \$35 wine | \$50 sparkling max 2 per table